

## WEDDINGS & PARTNERSHIP CEREMONIES

The facility fee ensures your exclusive use of the main house and the surrounding lawns (swimming pool excluded) from 14.00hrs through to the end of the night. Full English breakfast for residents the following morning is also included.

### Wedding Charges 2012

May – August (Saturdays)	£9500.00
May – August (Fridays and Sundays)	£7500.00
May – August (Other Days)	£5500.00
April, September and December (Saturdays)	£8500.00
April, September and December (Fridays and Sundays)	£6500.00
April, September and December (Other Days)	£5500.00
All other months (Saturdays)	£6500.00
All other months (Fridays and Sundays)	£5500.00
All other months (Other Days)	£4500.00
Bank Holidays (Excluding food, drink etc.)	Price on application

### A Guide to Maximum Guests

Guests for the In House Wedding Ceremony (all seated)	110
Guests for Wedding Breakfast in the Restaurant	74
Guests for Wedding Breakfast in the Restaurant and Library	128
Total number of Guests for Evening Celebration (including all guests)	150
Guests for Wedding Breakfast in a Marquee	200

### A Guide to Timings

The earliest recommended ceremony time is 15.00 hrs.

15.00 hrs	– Ceremony
15.30 hrs	– Reception Drinks and Canapés
17.00 hrs	– Wedding Breakfast
19.15 hrs	– Speeches
20.00 hrs	– Evening Guests to Arrive
00.00 hrs	– Evening Ends

If you would also like to book the Granary Rooms, they are available at the normal room tariff and should be booked as early as possible. If they are booked by other hotel guests this will not interfere with your exclusive use of the hotel.

## FOOD AND DRINK

Canapé Selections -Three Choices £4.25 per person, additional choice 75p per person

Hot and Sour Prawns

Honey and Mustard Glazed Chipolatas

Carrot Soup Shot

Anchovy Straws

Smoked Salmon and Crème Fraiche Tart

Scrambled Duck Egg with Truffle

Onion Confit and Blue Cheese Tarts

Toasted Focaccia with Peppers and Mozzarella

Root Vegetable Crisps

Crab Mayonnaise on Lemon Shortbread

Devils on Horseback

Roast Mediterranean Vegetables and Olive (Served on a Tasting Spoon)

White Bean and Chorizo (Served on a Tasting Spoon)

Duck Rilette with Quince Jelly

Saffron Panisses with Herb Mayonnaise

Finger Buffet - Seven Choices £17.50 per person

Vegetable Spring Rolls with Sweet Chilli Sauce

Honey and Soy Marinated Chicken Drumsticks

Potato Wedges

Foie Gras and Chicken Liver Parfait

Smoked Chicken, Olive and Tomato Pitta Bread

Tomato and Mozzarella Ciabatta with Pesto

Individual Lemon Tarts

Strawberries and Cream

Selection of Open Sandwiches

Smoked Salmon and Herb Tarts

Roast Chicken and Bread Sauce Rolls

Grilled King Prawns with Lemon Aioli

Mini Croissants with Ham and Cheese

Sausage Rolls

Individual Chocolate Tarts

Chocolate Brownies

Mini Tub Selection - £3.50 per tub

Caesar Salad

Fish Pie

Chicken Curry and Rice

Sausage, Mash and Onion Gravy

Chilli Con Carne

Trofie Pasta with Mediterranean Vegetables

Other Options

Bacon Baps £4.00 Each

Large Spanish Cured Meats and Cheese Platter £200 - £300

Large Cheeseboard and Crusty Bread £200 - £300

## BANQUETING MENU

The following is a selection of dishes suitable for all parties. Please select one dish from each course to create your menu for your guests. Our chef is happy to discuss any individual requirements for special diets.

### FIRST COURSES

Roast Butternut Squash Soup, Greek Yoghurt and Coriander	£7.50
Mediterranean Vegetable Soup, Pesto and Olive Oil Croute	£8.50
Marinated Grilled Goats Cheese, Wild Rocket, Beetroot and Hazelnut Crumb	£9.50
Chicken Liver and Foie Gras Parfait, Onion Confit and Toasted Brioche	£9.50
King Prawn and Fennel Salad, Lemon Dressing and Focaccia Croutons	£12.50
Red Pepper, Basil and Caper Risotto	£10.50
Confit Duck, Chicken and Ham Hock Terrine with Truffled Haricots Vert	£11.50
Potted Rabbit with Walnut Toast	£9.50
Locally Smoked Salmon, Pickled Cucumber and Sweet Mustard Dressing	£10.50
Piedmontese Pepper, Buffalo Mozzarella and Pesto	£9.50
Rilette of Salmon with Herb Crème Fraiche and Olive Oil Croutes	£9.50
Serrano Ham with Beetroot and Apple Remoulade	£10.50

### MAIN COURSES

Roast Breast of Chicken, Lemon Gnocchi and Field Mushroom Puree	£24.50
Braised Lamb Shoulder, Minted Chickpeas, Aubergine and Coriander	£26.50
Roast Beef Fillet, Dauphinoise Potato, Fondant Carrot and Red Wine Sauce	£28.50
Roast Lamb Rump, Parsley Mash, Garlic Creamed Cabbage and Rosemary Jus	£26.50
Loch Duart Salmon, Bubble and Squeak Croquette, Carrot Puree and Beurre Blanc	£24.50
Braised Shin of Beef, Truffle Creamed Potato and Sauce Bourguignonne	£26.00
Confit Duck Leg, Tomato Braised Planchada Beans, Frisee Salad and Saffron Aioli	£25.50
Corn Fed Chicken Breast with Artichoke, Chorizo and Rocket Salad	£25.50
Shoulder of Pork, Black Pudding, Apple and Fried Potato with Grain Mustard Sauce	£24.50
Roast Monkfish Tail with Puy Lentils, Dandelion, Beetroot and Herb Dressing	£27.00
Fillet of Halibut, Shrimp Risotto, Poached Fennel and Tomato Vinaigrette	£25.00

## Vegetarian Main Courses

Gnocchi with Tomato Sauce and Grilled Mediterranean Vegetables	£22.50
Potato and Thyme Rosti, Spinach, Poached Egg and Vegetable Salad	£22.50
Chickpea and Courgette Ragout, Panisses, Greek Yoghurt and Coriander	£24.50
Parmesan Polenta, Wild Mushrooms, Rocket and Pinenuts with Balsamic	£23.50

## Puddings

Hot Chocolate Pudding, Chocolate Sauce and Vanilla Ice Cream	£8.50
Crème Brulee, Berry Compote and Shortbread	£8.50
Apple and Pear Crumble with Clotted Cream	£8.50
Valrhona Chocolate Tart, Lime Crème Fraiche	£9.50
Summer Fruit Jelly with Lemon Madeline	£8.50
Smoked Chocolate Pot, Chilli Crème Fraiche and Orange Shortbread	£9.50
Pineapple, Basil and Chilli Soup with Coconut Sorbet	£8.50
White Chocolate and Truffle Panna Cotta, Avocado and Pistachio Cream	£9.50
Peanut Parfait, Salted Caramel and Peanut Brittle	£8.50
Orange Parfait, Panettone and Caramel Sauce	£8.50
Assiette of 4 Mini Puddings	£13.50
Baked Vanilla Cheesecake with Poached Fruits	£9.50
Farmhouse Cheeses	£8.50
Coffee and Petit Fours	£3.75

## Children's Menus

Please select one Main Course and One Pudding for all children – Two Courses £17.50

MAIN COURSES Roast Chicken Breast, Steamed Salmon or Cod, Homemade Chicken Nuggets, Homemade Plaice Goujons, and Penne Pasta with Tomato Sauce. All served with your choice of either: (Choose one from each column)

Chips	Peas
New Potatoes	Salad
Mashed Potatoes	Baked Beans
Rice	Carrots

## PUDDINGS

A Selection of Homemade Ice Creams or Fresh Fruit Salad

Children's meals are normally served with adults starters. Please let us know if you would like it served at any other time.

All dishes are subject to seasonal changes

## RECOMMENDED WINES

		Origin	£
<b>Champagne and Sparkling Wines</b>			
5	Champagne Joseph Perrier Cuvee Royale Brut NV	France	65.00
11	Champagne Taittinger Brut Reserve NV	France	39.00
12	Champagne Taittinger Brut Rosé NV	France	45.50
20	Cava, Castell d'Olerdola Brut Reserve NV	Spain	25.50
21	Breaky Bottom Vintage 2005	East Sussex	30.00
22	Varichon et Clerc Methode Traditional Rosé NV	France	25.50
<b>White Wines</b>			
26	Chablis 2008, Domaine des Malandes	Burgundy, France	28.00
80	Cotes de St. Mont 2007/8, Plaimont	Gascony, France	16.50
150	Ca'Solare Pinot Grigio 2008/9	Italy	17.50
230	Promised Land Chardonnay 2008, Wakefield	Australia	22.00
251	Marlborough Sauvignon 2008/9, Alan McCorkindale	New Zealand	24.00
290	Vintners Reserve Chardonnay 2006/7, Jackson Estate	California	39.00
300	Sauvignon 2009, Montes	Chile	15.50
330	Freedom Cross Chenin 2009	Franschhoek, South Africa	16.50
<b>Rosé Wines</b>			
380	Bordeaux Rosé 2008/9, Chateau Bel Air	France	19.50
385	Monte Ory Navarra Rosé 2008/9, Vina Berceo	Spain	18.00
<b>Red Wines</b>			
420	St. Emilion "Lussac" 2007, Chateau Tabuteau	Bordeaux, France	28.00
463	Toques Cotes du Rhone 2008/9, Beaumes de Venise	France	21.00
551	Montepulciano d'Abruzzo 2008, Villa Moncaro	Italy	17.00
526	Pleno Tempranillo 2008/9	Navarra, Spain	19.50
613	Pinot Noir 2008, Alan McCorkindale	Waipara, New Zealand	37.50
625	Edmeades Zinfandel 2006	Mendocino County, California	42.00
650	Classic Series Merlot, Montes	Chile	15.50
700	Freedom Cross Pinotage 2008/9	Franschhoek, South Africa	22.00

If you wish to make another choice for your party, we would be delighted to provide a full copy of our wine list for you to see.

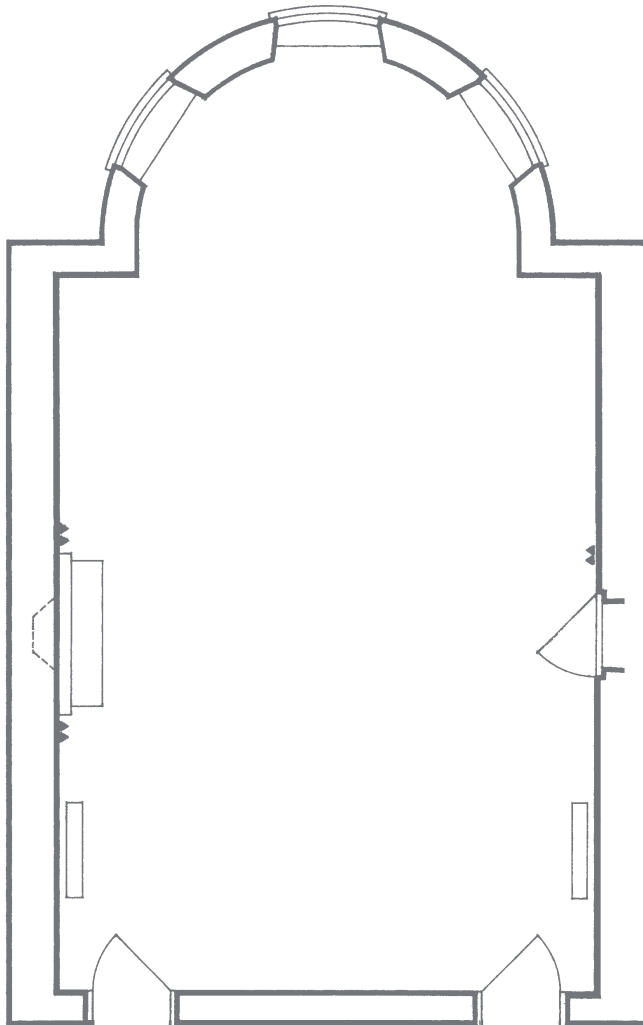
You are also very welcome to bring your own wine. Corkage of £12.50 per bottle (wines – 75cl) or £17.50 (Champagne/Sparkling wine – 75cl) will be charged to your invoice.

Vintages may vary depending on availability

## THE DINING ROOM

Our largest room is wonderfully light with floor to ceiling windows.

The high ceiling gives a great feeling of space even when the room is full whilst the oil paintings and panelled walls add elegance and character.



### DIMENSIONS

	ft. ins	M
Length	38'5"	11.7
Width	22'	6.7
Height	15'5"	4.7

### CAPACITIES

Theatre	100
Banquet	74
Board Room	40
Reception	150

## THE LIBRARY

A wonderfully light and spacious room with a large stone fireplace, views over the west lawn and doors straight onto the terrace.



### DIMENSIONS

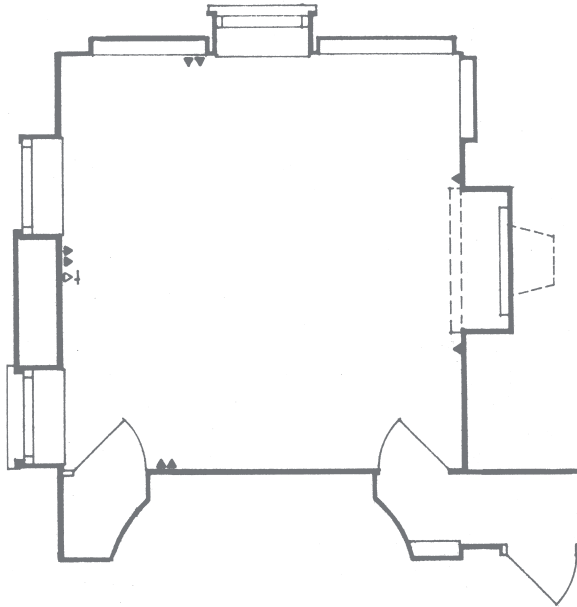
	ft. ins	M
Length	30'	9.2
Width	25'11"	7.9
Height	9'10"	3.0
Below Beam.	9'	2.75

### CAPACITIES

Theatre	80
Banquet	54
Board Room	30
Reception	80

## THE STUDY

The beautiful oak panelled Study is ideal for meetings, seating up to 16 board room style, as well as being the perfect venue for a private lunch or dinner.



### DIMENSIONS

	ft. ins	M
Length	17'1"	5.2
Width	16'1"	4.9
Height	10'2"	3.1

### CAPACITIES

Board Room	16
Banquet	16
Reception	20